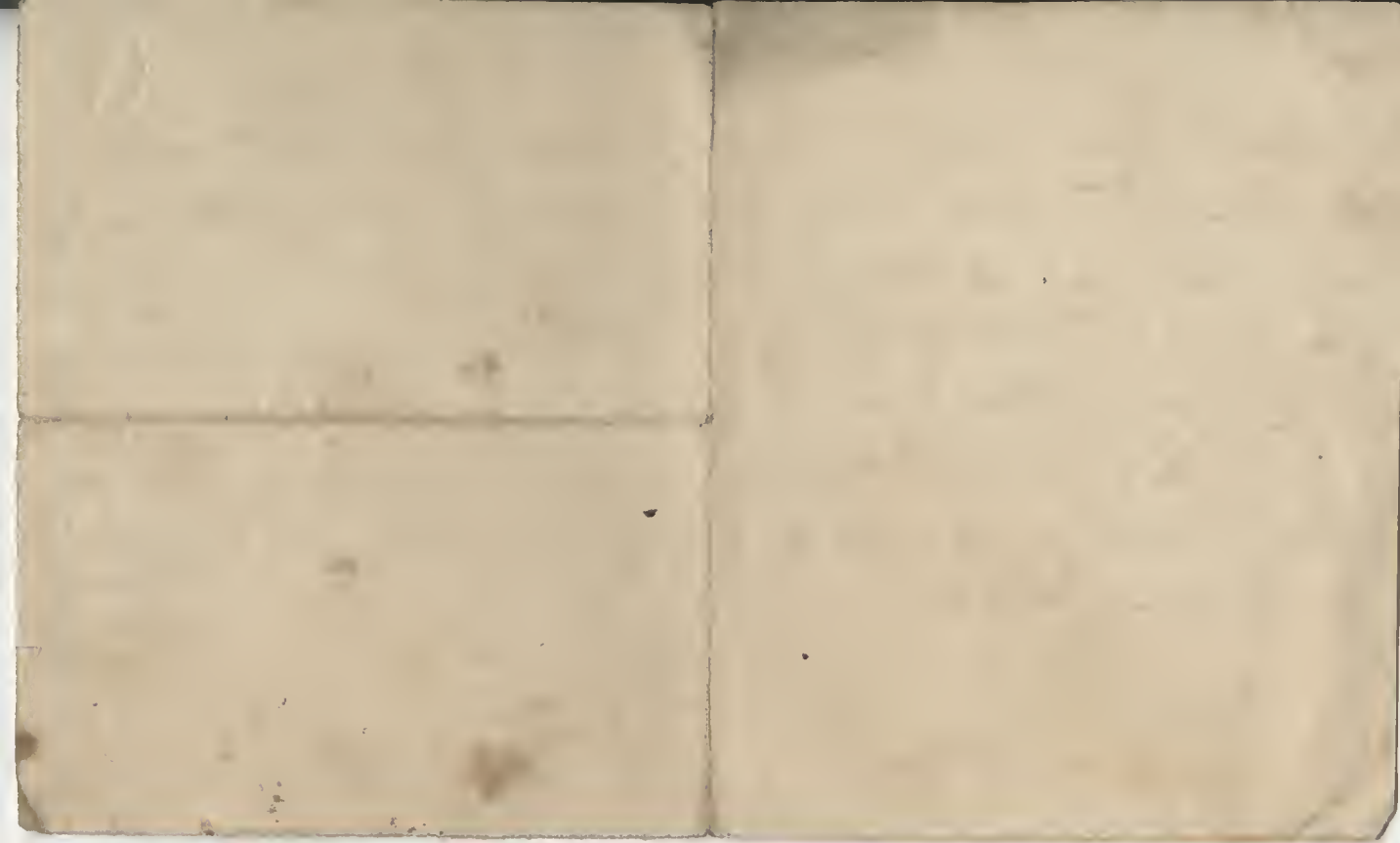


Cabinet Pudding.

Butter your shape - put a few stoned raisins in
the mould - beat three Eggs - beat Butter (as told)
very thin - lay it lightly in the mould, those parts full.
then add a little nutmeg - a little Lemon peel grated.
a Spoonful of Brandy - a Spoonful of Sugar & almost
a pint of new Milk or Cream to the Eggs - put the
Mould into a Steep pan half full of Water & Steam
it half an hour - Serve Sauce poured over when
Serve &



Rice Blumentange.

3 Table spoonfuls of ground Rice - 3oz of Loaf
sugar - 1 pint of new milk or milk & cream,
mixed - Flavour with bitter Almonds, ^{or} cinnamon

Excellent Biscuits:

1 lb of Flour 1 lb of Butter - 3½ pints of new milk
2 pennyworth of Yeast

Miss S. J. Rogers

Carriageen Cough Drink

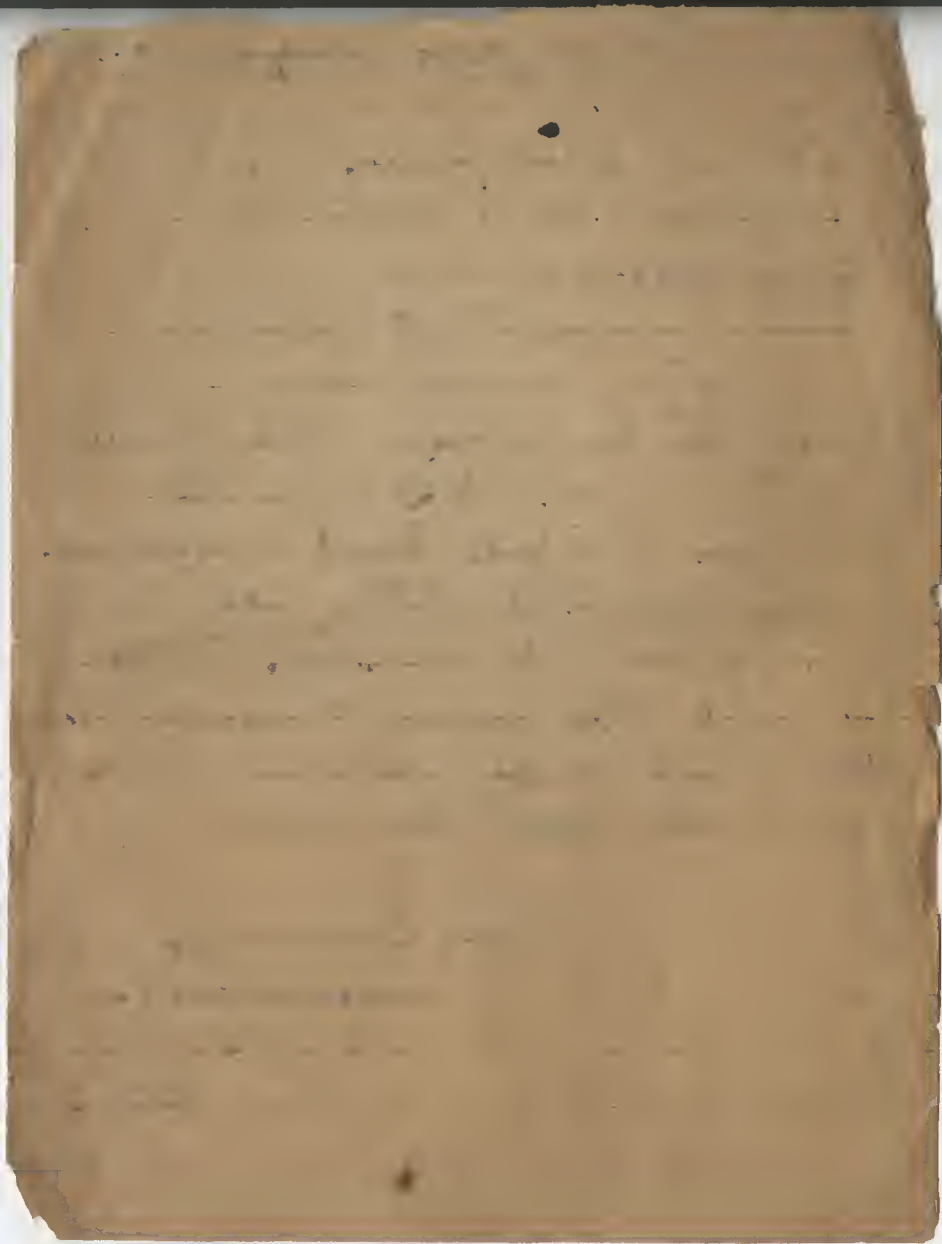
$\frac{1}{2}$ oz Carriageen.
1 quart cold water.
2 oz Sugar.
Rind & Juice of 1 Lemon.

Soak the moss in a little Spring water for about 3 minutes - put in a white lined Saucepan with the cold water and cook for about 10 minutes. Strain - add the Sugar & Lemon Juice the rind may be put down at first with the moss.

Mrs Sweeney.
Auniscaul.

Aug. 24. 08.

JRW



Let ~~the~~ it all boil till
wine nearly dry then
put in half pint of cream
let it boil ^{as soon}
as it commences boiling
take the yolk of three
eggs mixed with
a little piece of butter
mix it all together
till it gets thick
but do not let it
boil. Take off the
fire as soon as it
gets thick & serve
in pieces of the
lobster shell also
very good color.

From chef of New
York Hotel

FOUR GABLES,
BRAMPTON,
CUMBERLAND.

Lobster à la Newburg

Take a nice boiled
lobster cut it up in
 $\frac{1}{2}$ inch pieces. Melt
some butter hot
in a pan but do not
let it burn. Put
the cut up lobster
in the sauce pan &
season with salt
Napaul pepper & a
little nutmeg.
Set it fry for about
three minutes and
moisten it with three
tablespoonsful of Sherry
or Madeira.

MR. GABLES
BRAMPTON
GROVER.

Spanish Kidneys

Take 3 or 4 Spanish onions,
cut the tops off & put
them into a saucepan of
boiling water with a little
salt in. Put the lid on
the pan & boil the onions
in at least $1\frac{1}{4}$ hours - then
take up, remove the skins,
& slip the cloves of the
onions out. Cut the kidney
kidneys in dice, season
well with pepper & salt
& a piece of butter & put
enough to fit in the
middle of each onion -
Set the onions in a

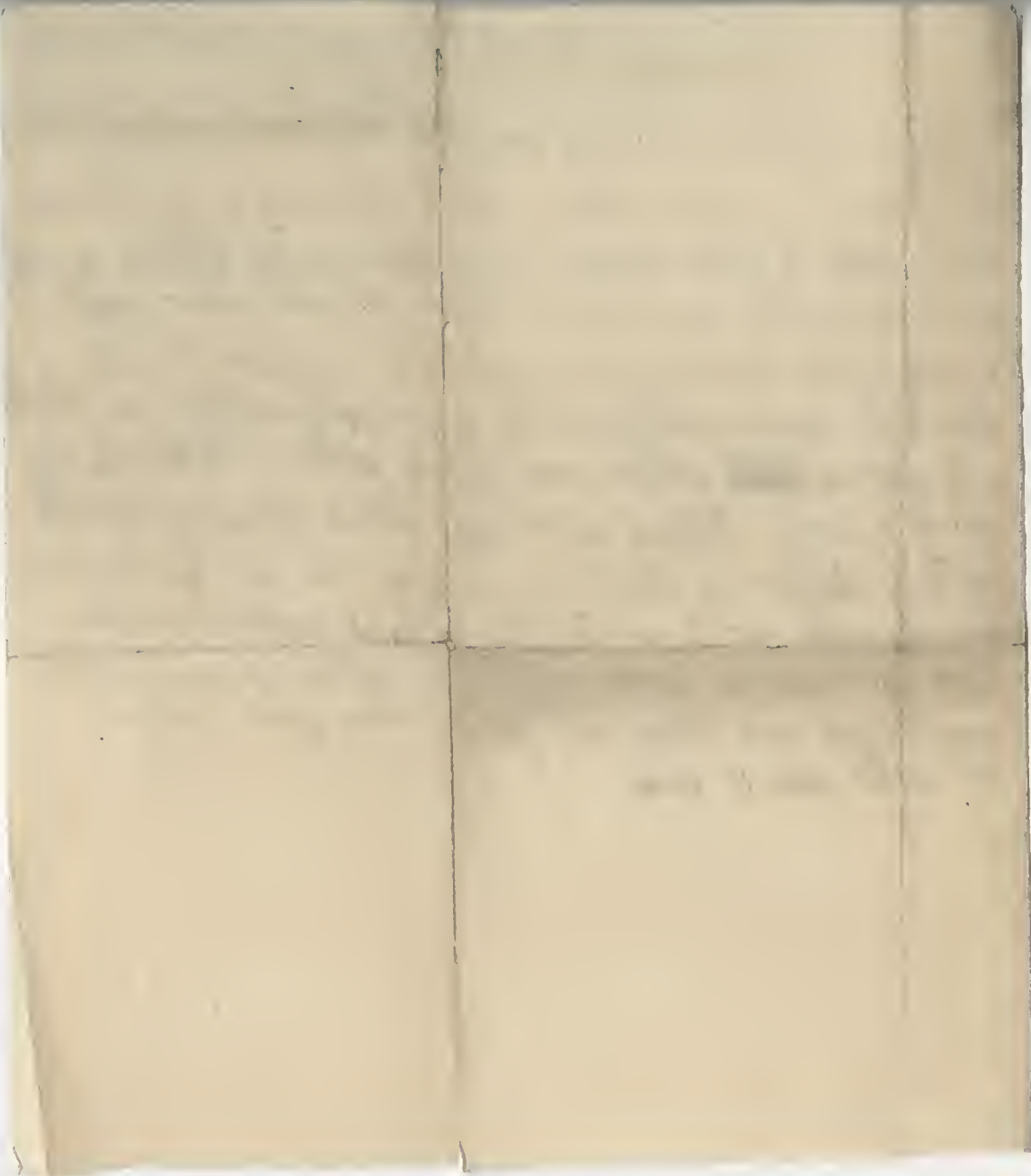
a greased tin, sideways to
prevent the juice from
the kidney escaping - Chop the
onion. Centre's finely & put
as much as possible back
into the ends of the onions -
Scatter bread crumbs thickly
over all & bake slowly in
2 hrs. or less if they
appear to be thoroughly
cooked - Baste well.
Serve very hot with a
good brown gravy round.

Quart of cream the juice of 3 seville Oranges grate
a little of the rind so as not to make it Bitter if
you have it grate the rind of a Lemon $\frac{1}{2}$ a pint of
Mountain Wine sweeten it to your taste whip it till it
is thick then lay a piece of Lawn or muslin in a Flare
like the size you would have the Cheee and let it
Drain then turn it out -



To make Doctor Cheney's breakfast cakes

Take a p. of fine flour & set it to the fire to dry, if you
like seeds or spices take a little Mace & a few Carra-
way seeds & put them in a little milk & ^{boil} them togeth-
er to the strength you would have it give your paste -
a taste less or more as is agreeable to your Palate.
then take new milk from the Cow the quantity you think
will wet the ~~paste~~ flour and put a piece of Butter the big-
ness of a large Walnut to it, then strain the seeds into the
milk to dissolve the Butter if you find the milk not warm
as new milk set it on the fire to heat pour it on the
flour and mix it pretty stiff and work it well then
roll it into thin cakes and prick them quiet through,
and send them to bake



Little Biscuits

Take six Eggs, & one Pound of beat, & sifted Loaf Sugar,
beat them together with a fork, very quick, an hour; then
add by Degrees a Quarter of a Pound of warm flower;
half the Rind of a Lemon, grated, & one Spoonfull of
orange flower, or Rose water, mixe them together then
put them into your tin as quick as possible, & rub
some Sugar over them, & set them in a pretty quick oven
ten, or fourteen minutes will bake them.

^{Milk water}
6^{lb}. Meadowsweet, one p^d. $\frac{1}{2}$ of mint & one p^d. $\frac{1}{2}$ of balm, 6^{lb}. of
Angelica, 6^{lb}. Roman wormwood. Distill them with three
gallons of water.

To make Cream Curd

Three Quarts of Cold water, & one Quart of New Milk, put
into a pan, & set on a slow fire, when it near boils, put
in a Quart of Scur, & a Quart of Sweet Cream mixt with
12 Eggs, the Whites of only four, it must not boil, yif
you perceive it going to boil, put in Cold water to prevent
it. — Fairlers receipt for Strong Beer. To nine Winchester

Bushells of Pale Malt make 63 or 64 Gallons of Liquor
wine measure put to this Quantity 6 lb of Hops when you crush
but y^e a pound of Hops at y^e Bottom of y^r Mash Tun. We will
prevent y^e liquor from Blinking after you have Mash y^e Malt
at it stand 3 Hours before you let off the Liquor when you
have gathered y^e Quantity of liquor put it ^{with y^e Hops} ~~to the~~ into the
Copper & let it ^{boil} ~~be~~ 2 Hours then take it into your
Cooler. Straining off the Hops from it, when you think it is

Chamomile Tea.

1oz Chamomile Flowers

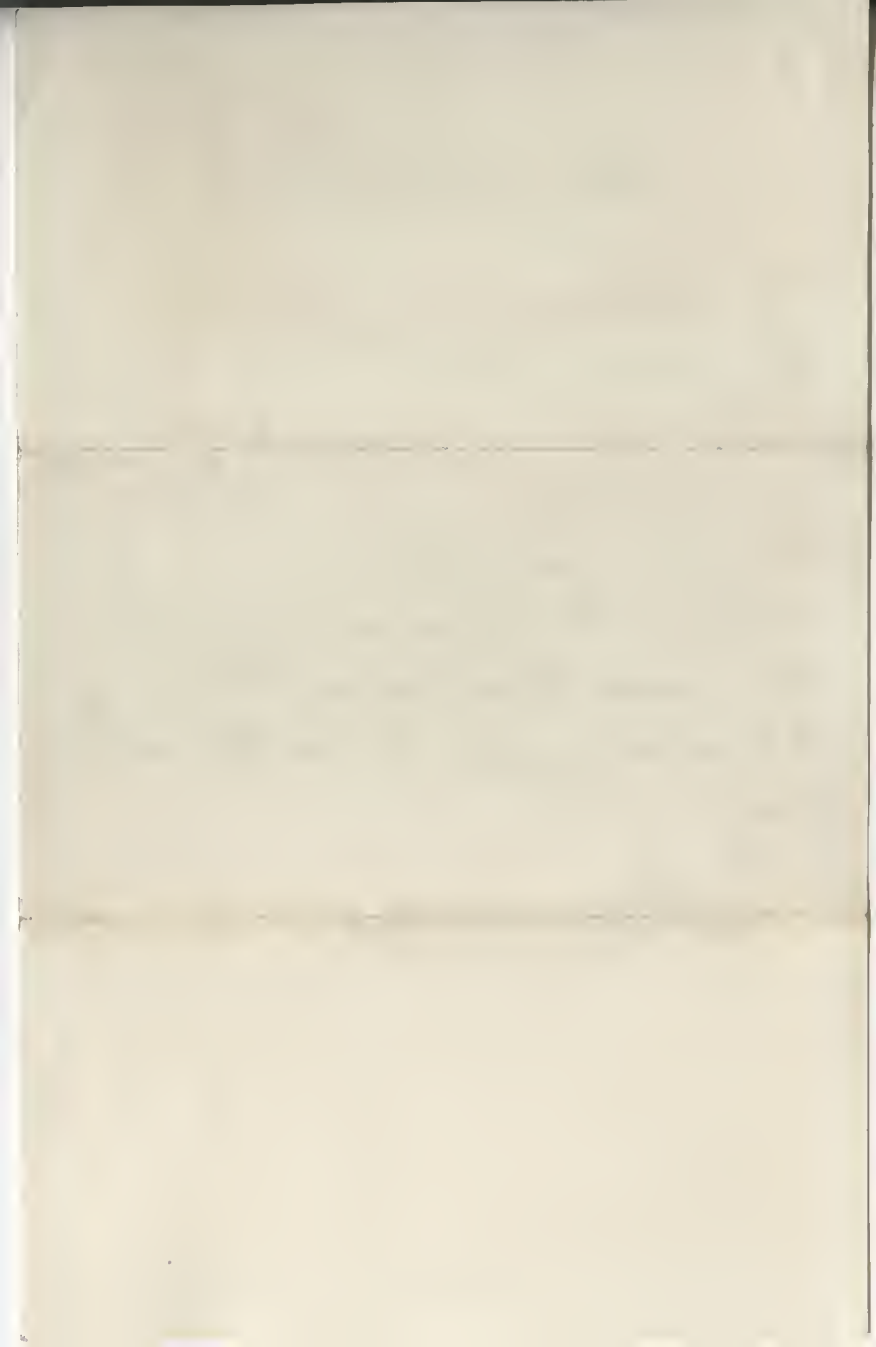
8oz Spring Water

1 Spoonful (Table) of Brandy

as much Nutmeg grated, as will
lie upon a Spoon.

Infuse the Flowers for 12 hours,
then add the Brandy & Nutmeg.
Take a wineglass full three times
a day

18th December 1851.



To dry Apricots

Score the Apricots, & carefully take out the stones, blanch the kernels, & put them into the Apricots then run a pound of fruit the same quantity of finely ground sugar & let them stand until the sugar has extracted the juice, then boil all together gently, when the fruit is tender, take it out with care, & boil the Syrup till very rich; pour it over the fruit, & in three days put it upon dishes & dry them in the Sun under garden glasses turning them once or twice a day, to keep the shape as round as possible. Any inferior Apricots may be cut down & boiled in the Syrup for tarts. —

To Candy Angelica

Cut the stalks when thick & tender, put them in boiling water & when very tender drain it off, & throw them into cold water; peel off the skin & scald them in a thin Syrup made with the same proportion of sugar that there is of fruit heat it twice a day until the Syrup is almost dried in & then dry them under garden glasses or in a stove & turn them twice a day

Spiced Jam

Wash equal quantities of powdered loaf sugar
& of Spicings pare them & cut them quite small
as they are. Some strew over half the sugar. The
following day, boil the remainder, & add the Spices
as it till it boils, take off the scum, & when
perfectly clear, add part of the kernels washed
& boil it two or three minutes.

Beef tea without water

Clear some of the best part of Beef from every particle of fat or skin, mince as small as for minced Veal, put it in a Jar which has a Cover, & tie a double Bladder over the Cover, set the Jar in a pan of hot water & boil for an hour or hour & half. Strain the gravy & the steam from the inside the Jar, from the meat. A single Teaspoonfull may be given at first & gradually increased to a Dessert Spoonfull, more should not be taken at one time, but it may be given every half hour. This will agree when nothing else will remain in the stomach, & the nourishment it conveys is unequalled. It is palatable either hot or cold. If Sausages be proper, a little may be cut small & put in with the Beef. It will make a jelly when cold. If spices are desired, they should be put in with the Beef, but salt if wished for should be added to the gravy after it is strained off. Any other kind of Meat, Poultry or Game may be used instead of Beef.



To clean Varnish, & take out scratches in Varnish or Japan.

To clean or renew the polish, wash it gently but thoroughly with soap & water on a very soft Cloth, or Manderchief of silk or Cambric, to take off any grease, & dry it properly. After it is thoroughly dry, dip a little of the finest cotton wool in the best flow, & polish by light friction. Then off with fine soft linen, or a silk Manderchief. If scratches are to be removed, the Varnish after washing & drying, must be covered completely with sweet oil, put on with fine cotton wool, such as is used by Jewellers - then dip the cotton in the fine flow, & rub it lightly, using the flow down by degrees till quite dry flow is used - the friction must be continued till you perceive the smooth of varnish, which is caused by its becoming warm & thus filling up the scratches. Then clean off as before. The best flow must be used, as brandy or any weaker parts will scratch the varnish. If fine cotton wool is not at hand, very fine soft flannel or silk may be used - All gilded frames may be cleaned in the same way if varnished - which is seldom done unless ordered - they then may be cleaned with soap & water & last for ever -



a Tea-spoonful of Powdered
Charcoal.

℥ of Common Salt.

℥ of sweet-Spirits of Nitre.

$\frac{1}{2}$ a tea-spoonful of Laudanum.

For a Lamb. Double the
quantity for a Sheep.

at a lower temperature
the shock —

Tomato Sauce.

Take Tomatoes, & brinise
them in a Marble Mortar
then add to them some
Chili Vinegar, & white Wine
Vinegar, of equal quantities.
Shred into each Quart
 $\frac{1}{4}$ of an oz of Garlic, 1 oz
of Shallot, a tea spoonful
of Cayenne Pepper, or
little Salt & - & Wine.

Then give it a boil
altogether & let it stand
till cold - then put it
thro' a hair Sieve, &
bottle it for use.



To Make Cowslip Wine. —

To 5 Gallons of Water add Twenty one Pounds of Sugar.
Remove the Scum as it rises. Boil it one Hour
when near cold, put it into a Tub with Twenty
four quarts of the Flowers — One tea cup full of Yeast
spread on a thick crust of bread well toasted — let
it work one day & two nights. Put one Bottle of
Brandy into the Barrel before you run it.

N.B. The Juice of Six Lemons — also Six Oranges — must
be boiled in a quart or two of the Sugar & Water —
before the Flowers are put in. When cold, put it
into the Barrel when the wine has come working.
The Peeps should be stir'd down every Day, which
will be in about 10 days or so — The Juice of the
Lemons & Oranges should be boiled in the Sugar &
Water when it is well stir'd. Let it stand one
quarter of a year before it is bottled.

You may put some of the green Mashes in if
you chuse. — It is better to make only 5 Gal.
to put into a 6 Gal. Cask —

Dr. P. H. H. H.

Baby's Sock
Colored wool -

Set on 32 loops (rather fine needles)
Knit back again raise at the end
of the next 12 rows. at the end of
the next row raise 1 loop & at the
end of every other row for 5 times
Knit 8 rows plain. Knit 14
loops put in the white wool go
on to the end of the needle
& back knit 8 rows. leave 22 loops
Knit across the toe 7 ribs. then add
22 loops the same as the other
side - then with the colored wool
8 plain rows narrow at the end
of every other row 6 times then
at the end of every row knit 1 row
plain cast off ending at the toe
Take up the loops on the slope
of the toe & narrow every other
time you come to the sole in

until you have taken off all
the loops Take up the loops
for the stocking knit 3 rows
then 1 row of holes - then knit
till the sock is long enough
Emma Otter -

to make a
small chese

take a pint of
creame 2 Lemons
1 small Spoonfull
of white Supine
Sugar to your
tast put the bit
was quick as
possible dont
turne hit hourt
till mounted

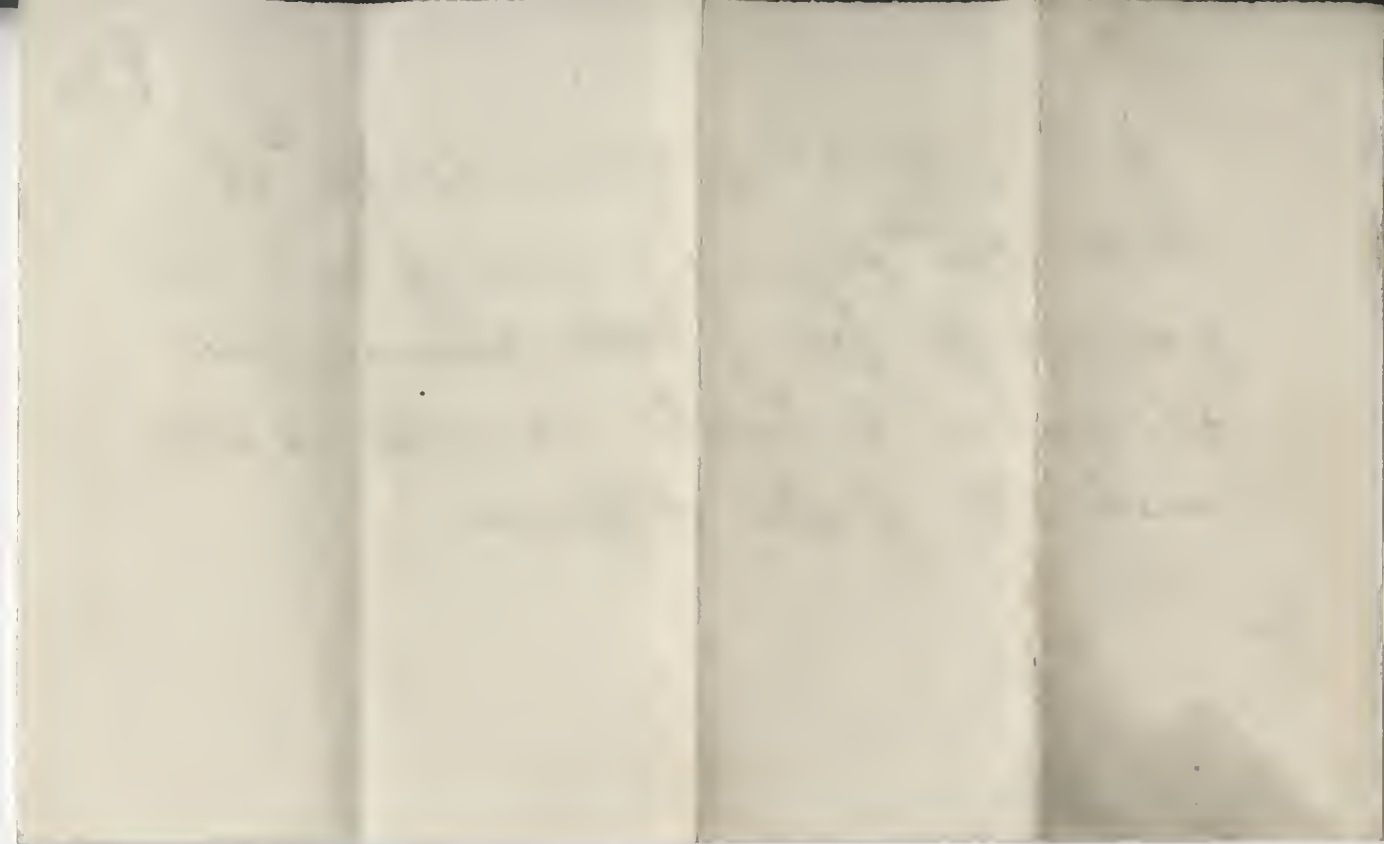
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Gâteau de Pommes

One pound & a half of Lump Sugar
put to it one pint of water & let it
boil till it becomes sugar. two pounds
of apples cut & cored & the peels
of a large lemon cut thin boil
all together until stiff. put it
into moulds & when cold it will
turn out -



Rub into 2^{lb} of Potmeal a $\frac{1}{4}$ ^{lb} of
Butter $\frac{1}{4}$ ^{lb} Sugar a quarter of an ounce
ground ginger, a little Lemon peel
and as much Treacle as will as will
make it a proper stiffness ---



Fish Sauce Mr. Harvey

Take a pint of brackish salt
Spoonfuls of Mushroom salt sup.
one of Essence of anchovy boil
this together just before you take
it off the fire add a little butter
& flour & keep stirring it all the
time. a little Cayenne may be added

Tham Toast Mr. Wood sends

Then add two

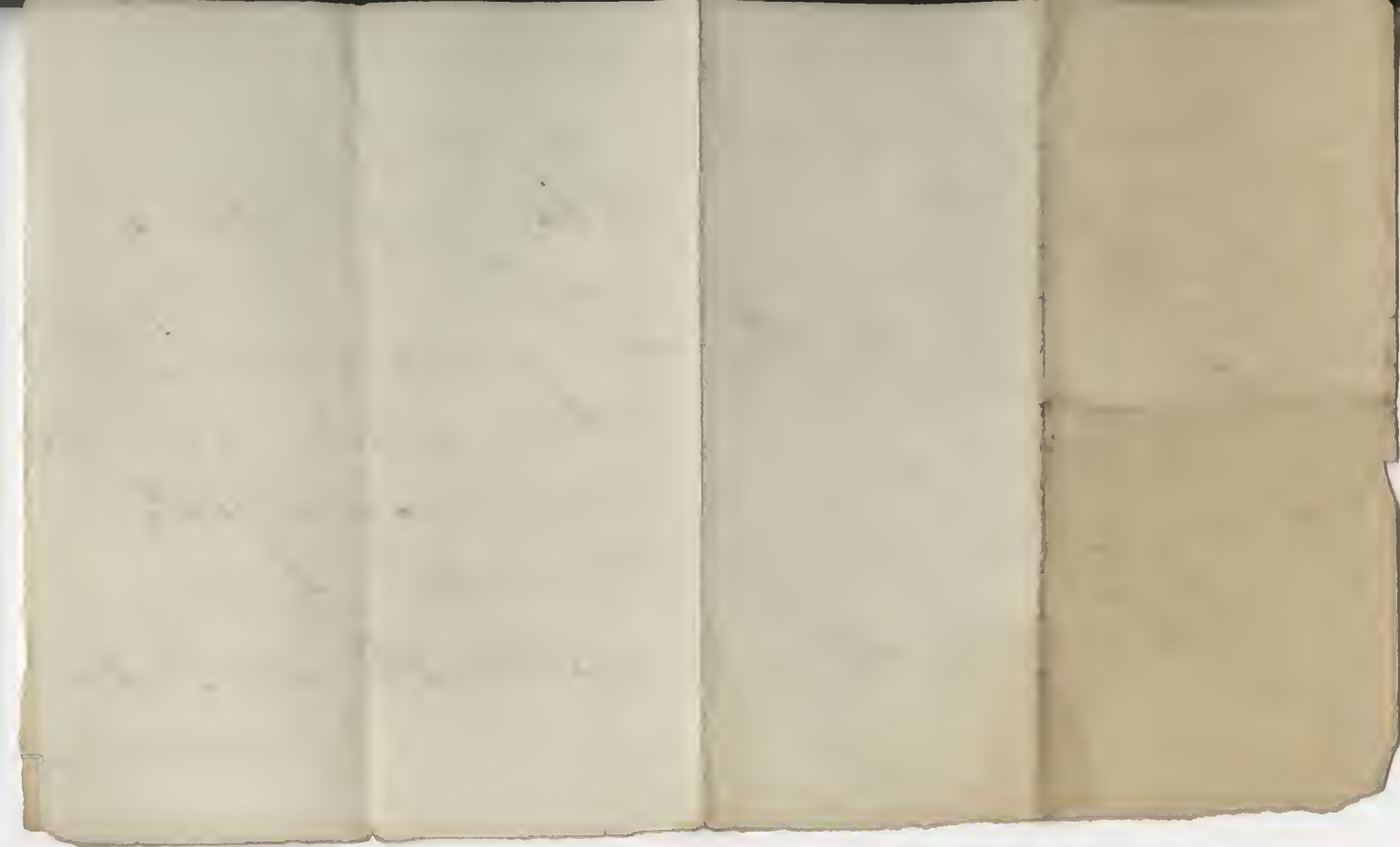
taken in the day for the poor
people too dry & a good quart
of water and one Teaspoonful
of good Hore Pepper -

W^t Terce

To make Miner Vies
a set of Salves take 1 lb of
Suet 1 lb of Apples the same
quantity of Raisins &c.
and Currants
and

Fish Sauce for keeping

One pound of anchovies, half an lb of cloves, half an oz of mace
Two oz of Ginger sliced, a little Black pepper, a slice of
Lobster tail, some lemon peel some small onion a bunch of thyme
& winter savory, to all these add a quart of red port wine
half a pint of Vinegar, let all these stew over a gentle fire
one hour, then strain the liquor thro a sieve & bottle it,
putting in the spices again but no other ingredient is
The use of this sauce is to mix it with melted Butter,



1 oz Ginger
 $\frac{1}{4}$ whole pepper
1 lb Mustard seed
 $\frac{1}{4}$ oz Cloves
1 Sweet Vinegar
Garden

1 oz Ginger
 $\frac{1}{4}$ whole pepper
1 lb Mustard seed
 $\frac{1}{4}$ oz Cloves
1 Sweet Vinegar
Garden

Apple Pomatum.

Take 2^{lb} of the thick part of Hogs Lard
lay it in Water 12 hours, cut it in small bits
melt and strain it, add the juice of 4 Lemons a
bit of Peel 2^{lb} of Apple. Pippins pared and quartered,
one Ounce of Red Rose-water, - half an Ounce of cloves,
boil all together till the Apples are soft,
Strain it off into Pots for use.

Good for scalds or. burns and
excellent for dressing blisters -



Receipt for
Cowslip Wine.

Boil 6 lbs. of sugar in two gallons
of water for a quarter of an hour,
just before it boils stir in the
white of an egg & the shell, take
off all the scum - put in
the rinds of two lemons, and a
little root ginger; - boil the li-
quor for half an hour; - when
it is nearly cold stir in a peck
of cowslip peeps by degrees -
before it is quite cold put a
dozen covered with yeast on it,
and the juice of the lemons,
let it stand for four days, then
strain out the peeps, then put
the liquor into a cask. In
a few days fasten up the

ask for three weeks, — bottle
it off. — putting a lump of sugar
in each bottle. —

Put a little Isinglass dissolved
in a little wine into the ask.

Succ & Phell:

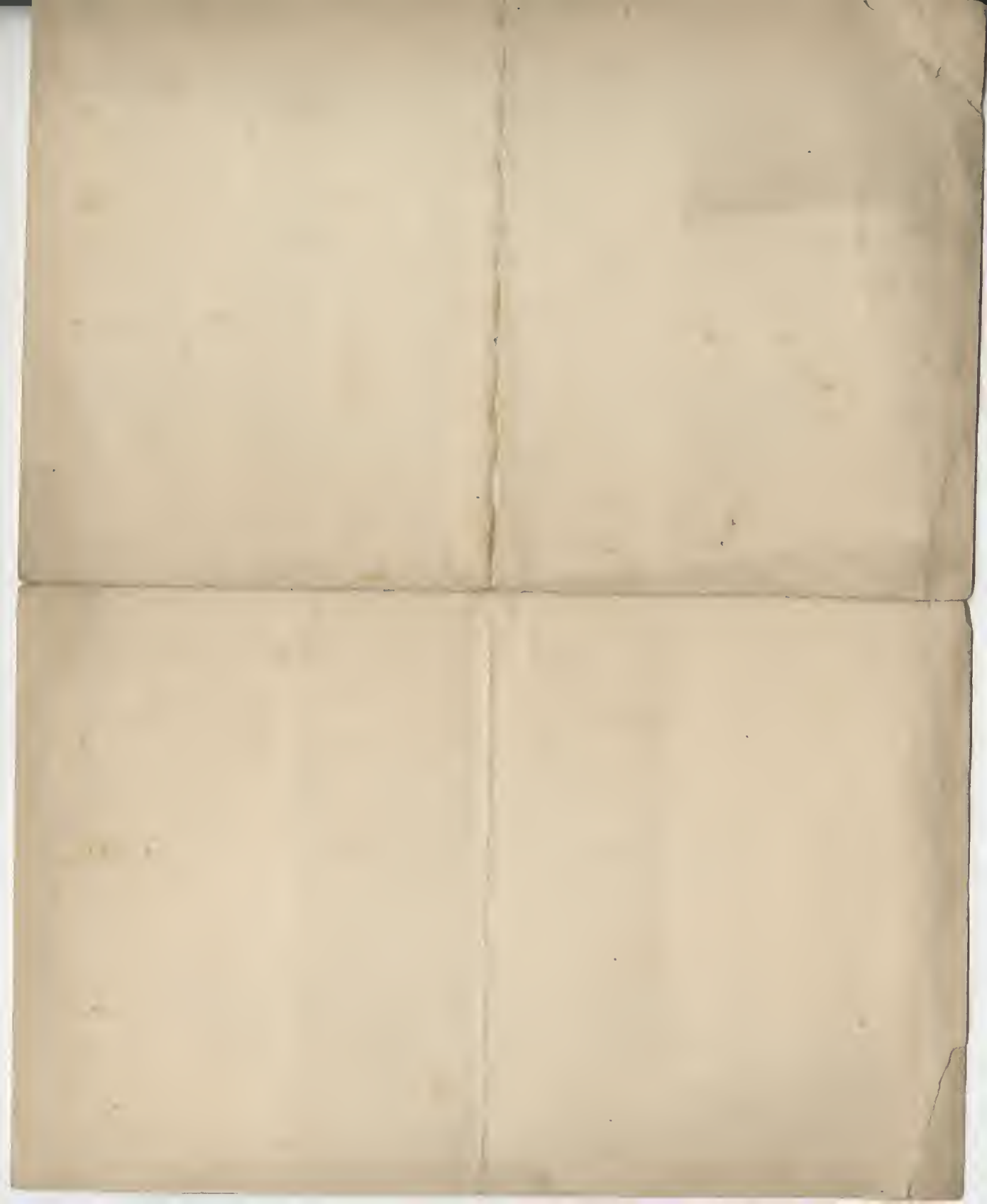
Take about $\frac{1}{2}$ lb of nicely
sifted Flour -- Mix it
lightly with your hands
with about three lbs
of fresh butter and
about the same quantity
of sifted Sugar --

Then beat up the yolk
of the egg with a
decent sprigle of milk
and knead it into a

Castle

Spiced Ham

Trim all of the smoked part of the ham off
soak it one night in cold water, always keeping
the ham covered with water whether boiling
or soaking, in the morning place it over a
slow fire in cold water & let it come to the boil,
have ready more boiling water with cider half &
half, change the ham from the first boiling
water to this mixture putting in a handful
of brown sugar & whole cloves let it cook ~~very~~
slowly in this three or four hours according to
size, when the skin can be removed easily
take from the range, leaving the ham in the
kettle till it cool, then take out & skin it &
put over it as much brown sugar mixed with
ground cloves as the ham will take, place
it in the oven to cook for one hour, basting
it with cider, served hot Banana sauce with
it.



Green Gooseberry Wine -

The Fruit must be full grown. Put out
in some quantity of gooseberries when, it has reached
the one Quart of water. Let it stand some hours
in the hot, stirring it with a stick. Then add
the sugar, strain, add four pounds of brandy,
fermenting add to every twenty Quarts of wine, one
Quart of Brandy. Put a little muslin in a bag
has one suspicion of it from the bottom about half
way down the wine, and then bung it close up,
keep it till April in the cask, then bottle it -

Instead of Brandy you may add $\frac{1}{2}$ oz of ginger
to every gallon of wine, and if you like the
Frontinac flavor add $\frac{1}{2}$ peck of Elder flowers
to eight gallons of wine, while the pulp is in the
hot. -

seven Quarts of gooseberries make 1 gallon
of wine.

1871

11/11/11

Clear Barley Water

Barley Water -
The great secret
in making it clear
is not to let the
water boil; but
pour it on warm
to the barley; the water
must be thrown
away three times
to prevent it looking
thick; then use

what you pour on
the fourth time.

Two table spoonful
of the barley, should
be used to a quart
of water, sweeten it
according to your
taste, & put the peel
of one lemon to
three pints of barley water.